



DBO464

Believe in better

OVEN DEFY SLIMLINE 600MTE

Users Manual

Record in the space below the listed information for future reference. The rated current is printed on the serial number label attached to the oven side trim.

SERIAL NUMBER.....

DATE OF PURCHASE.....

PURCHASED FROM.....

.....



Customer Care Line
(after sales service)

086 100 3339



The manufacturer strives for continuous improvement. For this reason, the text and illustrations in this manual are subject to change without notice.

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Dear Customer,

Your new Defy oven was manufactured in a state of the art facility and has passed the strictest quality control procedures.

Please read this manual carefully before using your oven for the first time and then store it within easy reach for future reference.

This manual will provide you with information on how to operate and care for your oven to gain the maximum benefit from it.

We trust you will enjoy many years of trouble free use.

EXPLANATION OF SYMBOLS



Important information



Warning—Hazardous situations



Warning—Electric shock



Caution; Warning for fire hazard



Caution; Warning for hot surfaces

PLEASE REGISTER YOUR PRODUCT AT

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DEFY APPLIANCES (PTY) LTD

P.O.BOX 12004

JACOBS

DURBAN

4026

SOUTH AFRICA



1. Important safety instructions

This section contains safety instructions that will help you avoid risk of injury and damage. All warranties will become void if you do not follow these instructions.

General safety

- **This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.**
- **Children must be supervised to prevent them from tampering with the appliance.**
- Installation and repair procedures must always be performed by authorized service agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty. Before installation read the instructions carefully.
- Do not operate the appliance if it is defective or has any visible damage.
- Make sure that the appliance function controls are switched off after every use.

Electrical safety

- If the appliance has a failure, it should not be operated unless it is repaired by an authorized service agent. There is a risk of an electric shock!
- Connect the appliance to an earthed outlet/line protected by a fuse of suitable capacity. Have the earth installation made by a qualified electrician. **This appliance must be earthed and the manufacturer and the seller do not accept responsibility for any damage due to incorrect installation or electrical connection.**
- Never wash down the appliance with water! There is the risk of electric shock!
- The appliance must be disconnected from the mains during installation, maintenance, cleaning and repair procedures.

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance must be installed so that it can be completely disconnected from the network. The separation must be provided either by a mains plug, or a switch built into the fixed electrical installation according to construction regulations.
- The rear surface of the oven gets hot when it is in use. Ensure that the electrical connection does not come into contact with the rear surface so as not to damage connections.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces as the cable insulation may melt and cause a fire as a result of a short circuit.
- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- In case of any damage, switch off the appliance and disconnect it from the mains. To do this, switch off the circuit breaker at the wall.
- Ensure that the fuse rating is compatible with the appliance.

Appliance safety

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements inside the oven. Children must be kept away unless continually supervised.
- Never use the appliance when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not place any flammable materials close to the appliance as the sides may become hot during use.

- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause the tin/jar to burst.
- **Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation may damage the bottom of the oven.**
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass as these may scratch the glass surface.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- Use the shelves as described in “How to operate the electric oven”
- Do not use the appliance if the front door glass has been removed or is cracked.
- Always use heat resistant oven gloves when putting in or removing dishes into/ from the hot oven.
- Ensure the appliance is switched off before replacing the lamp to avoid the possibility of an electric shock.
- Do not carry out any repairs or modifications on the appliance.

To prevent a fire hazard

- Ensure the plug fits into the socket well so as not to cause a spark.
- Do not extend or cut the power cable. Use only an original power cable. Do not use a damaged power cable.
- Ensure that there is no liquid or moisture on the socket where the appliance is plugged in.

Safety when working with electricity

Defective electric equipment is one of the major causes of house fires

Any work on electrical equipment and systems should only be carried out by authorized and qualified persons. If the appliance is damaged in any way, do not use it. Report the damage to your dealer, who will take the necessary corrective action.

Make sure that the fuse rating is compatible with the appliance.

Intended use

The appliance must only be used for domestic use and for the purposes for which it was designed. Commercial use will void the guarantee. This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

Do not use the appliance for warming plates under the grill, drying towels, dish cloths or similar textile products by hanging them on the oven door handle.

The manufacturer shall not be liable for any damage caused by improper use or handling errors.

The oven can be used for defrosting, baking, roasting and grilling food.

Safety for children

Electrical appliances are dangerous to children. Keep children away from the appliance when it is operating and do not allow them to play with the appliance.

Accessible parts of the appliance will become hot whilst the appliance is in use. Children should be kept away until the appliance has cooled down.

Do not place any items above the appliance that children may reach for.

Please ensure that packaging material is disposed of in a responsible manner. Plastic bags should be cut up to prevent children playing with them and accidentally suffocating.

When the oven door is open do not load any heavy objects on it and do not allow children to sit on it. The appliance may overturn or the door hinges may be damaged.

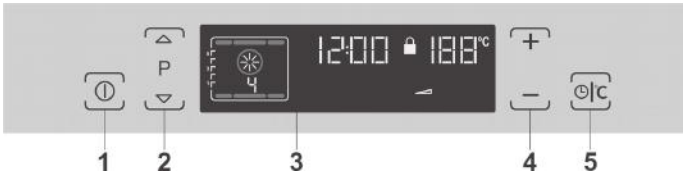
Some models feature a protective film over stainless steel trim. This film must be carefully removed before using the appliance.

SAVE THESE INSTRUCTIONS

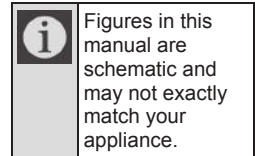
2. General Information

Overview

- 1 Control panel
- 2 Wire shelf
- 3 Tray
- 4 Handle
- 5 Door



- 1 ON/OFF key
- 2 Programme selection key
- 3 Display
- 4 Temperature-time adjustment key
- 5 Menu key



Package contents

Roast pan

Used for pastries, large roasts, juicy dishes, and for collecting fat while grilling.



Bake tray

Used for pastries such as cookies and biscuits.



Wire Shelf

Used for roasting and for placing food to be baked, roasted or cooked in casserole dishes on to the desired embossed shelf runner in the oven.

Placing the wire shelf onto the embossed shelf runner in the oven properly

It is important to place the wire shelf properly.



Slide the wire shelf onto the desired embossed shelf runner in the oven and make sure that it is properly fitted before placing any food on it.




Technical Specifications	
Voltage / frequency	220-240V~ 50 Hz
Maximum power consumption	3.6 kW
Amperage	16 A
External dimensions (height / width / depth)	605 mm x 595 mm x 565 mm
Installation dimensions (height / width / depth)	Refer to page 9 **
Main oven	Multifunction oven
Energy efficiency class*	A
Inner lamp	25 W
Grill power consumption	1.8 kW





* Basics: Information on the energy label of electrical ovens is given in accordance with the SANS 50304 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.



The energy efficiency class is determined according to function: Cooking with eco-fan

** See Installation.

 	<p>DANGER Risk of scalding by hot steam! Take care when opening the oven door as steam may escape.</p>
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	<p>WARNING Hot surfaces may cause burns! Do not touch the hot surfaces of the appliance. Use oven gloves. Keep children away from the appliance.</p>
 	<p>DANGER Risk of fire by overheated oil! When heating oil, do not leave it unattended. Never try to extinguish a fire with water! When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the hob if safe to do so and phone the fire service.</p>





 	<p>WARNING: Under no circumstances should the bake element be covered with aluminium foil. Nor should a pan or tray be positioned directly above the bake element. Doing so would reflect the heat from the bake element downwards. Heat to the oven would be restricted and overheating of the space below the element would result in damage to the oven enamel.</p>	 
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	<p>Figures in this manual are schematic and may not exactly match your appliance.</p>
	<p>Values stated on the appliance labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the appliance, these values may vary.</p>

3. Installation

The appliance must be installed by a qualified person in accordance with the regulations in force. Installation is the buyer's responsibility. The manufacturer accepts no liability for this service. Any action that the manufacturer has to take as a result of an erroneous installation will not be covered by the warranty.

	Preparation of location and electrical installation for the appliance is the customer's responsibility.
	DANGER: The appliance must be installed in accordance with all local electrical regulations.
	DANGER: Prior to installation, visually check if the appliance has any defects on it. If so, do not have it installed. Damaged appliances cause risks for your safety.

	Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling products.
	The door and/or handle must not be used for lifting or moving the appliance.
	Do not place any objects onto the appliance and move it in upright position.
	Check the general appearance of your appliance for any damages that might have occurred during transportation.

Before installation

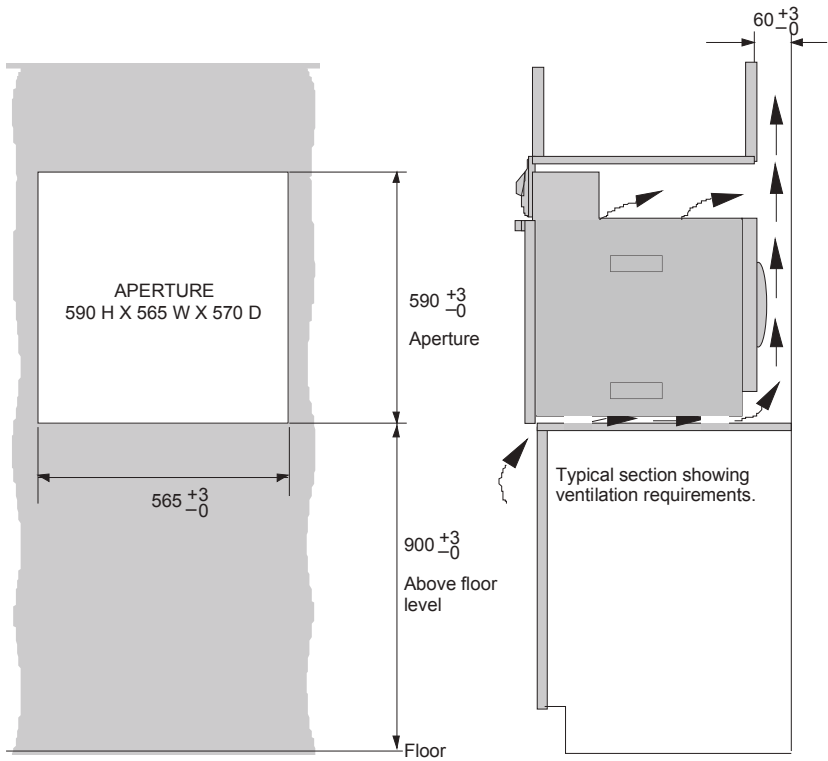
The appliance is intended for installation in commercially available kitchen cabinets. A safety distance must be left between the appliance and the kitchen walls and furniture. See figures on following page: "Eye - Level oven installation" (values in mm).

Cooking appliances generate considerable heat. The layout and materials of the mounting cabinet should take account of these characteristics.

- Surfaces, surrounding edges, synthetic laminates and adhesives immediately adjacent to the appliance should be able to withstand temperatures of up to 100°C without delaminating or discolouring.
- Kitchen cabinets must be set level and fixed.
- If there is a drawer beneath the oven, a shelf must be installed between the oven and drawer.
- Carry the appliance with at least two persons.

Oven installation

- Insert the oven into the cupboard.
- Open the door to expose the fixing holes in the side trims.
- Secure the oven by 4 countersunk screws (fasteners are not supplied).



Installation and connection

The appliance must be installed in accordance with all electrical regulations.

Electrical installation

This appliance must be earthed and the manufacturer and the seller do not accept responsibility for any damage due to incorrect installation or electrical connection.

This appliance should not be connected through an earth leakage system. Refer to S.A.N.S.10142



Support the oven in front of the aperture and make the electrical connection before installing. This will ensure enough cable length for subsequent servicing.

Connection to the power supply

The connection must be carried out by a licensed electrician, who will ensure that the oven is correctly connected and safely earthed. The rated current is printed on the serial number label attached to the oven side trim.


The appliance must be connected to the mains through a double pole isolating switch which has a minimum clearance between the contacts of 3 mm. in both poles.

A means for disconnection must be provided in the fixed wiring.

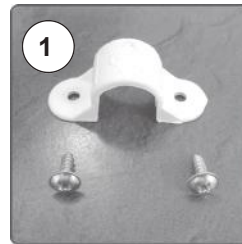
	<p>DANGER: The appliance must be connected to the mains supply only by authorised and qualified persons. The appliances warranty period starts only after correct installation. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.</p>
	<p>DANGER: Risk of electric shock, short circuit or fire by damage of the mains lead! The mains lead must not be clamped, bent or trapped or come into contact with hot parts of the oven. If the mains lead is damaged, it must be replaced by a qualified electrician.</p>

	<p>DANGER: Risk of electric shock! Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.</p>
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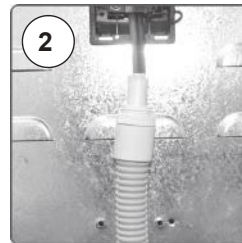
Connecting the sprague to the oven

	<p>WARNING! ELECTRICAL CONNECTION MUST ONLY BE DONE BY A QUALIFIED ELECTRICIAN!</p>
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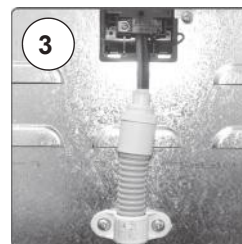
Purchase a standard plastic/metal saddle type bracket, capable of going around the 20 mm diameter sprague and with a hole pitch of 38 mm (Plastic) 45 mm (Metal), from your local hardware and 2 off 4.2 mm x 12 mm self tapping screws.



Connect the cabling onto the stove connector.



Place the plastic/metal saddle around the sprague and fasten via the 2 self tapping screws onto the factory pre punched holes on the back of the stove.



Tips for saving energy

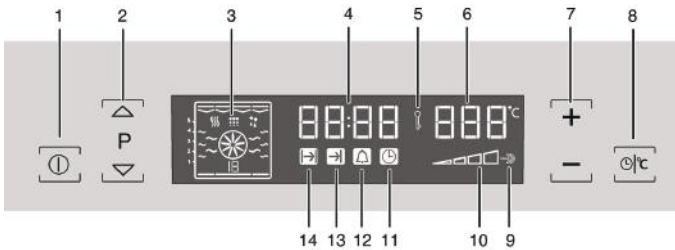
The following information will help you to use your appliance in an ecological way, and to save energy:

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.


- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.

Initial use

- Time setting
- Clock symbol '11' is activated when the oven is operated for the first time. Press „+“ or „-“ (7) keys lightly to set the time.




- 1 On/Off key
- 2 Programme selection key
- 3 Function display
- 4 Time Indicator Field
- 5 Keylock symbol
- 6 Temperature Indicator field
- 7 Temperature-Time Adjustment (+ and -) key
- 8 Menu key
- 9 Booster (rapid pre-heating) indicator
- 10 Oven Inner Temperature symbol
- 11 Clock symbol
- 12 Alarm symbol
- 13 End of Cooking Time symbol
- 14 Cooking Time symbol

	If the current time is not set, time setting will start increasing up from 12:00. Clock icon '11' will remain lit to indicate that the current time has not been set. This icon will disappear once the time is set.
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Adjust the time afterwards

1. Press Menu key (8) with short intervals until Clock symbol (11) is activated.
2. Press “+“ or “-“ (7) slightly to set the time.

	Current time settings are cancelled in case of a power failure. It needs to be readjusted. Current time can not be changed when one of the oven functions is in use.
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First cleaning of the appliance



Surfaces might get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in the glass shattering.

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

Initial heating

Heat up the appliance for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.



WARNING

Hot surfaces cause burns!
The appliance may be hot when it is in use. Never touch the inner sections of the oven, heaters etc. Keep children away. Always use heat resistant oven gloves when placing or removing dishes into/from the hot oven.

Electric oven

1. Take all baking trays and the wire shelves out of the oven.
2. Close the oven door.
3. Select Static position.
4. Select the highest grill power; (See section on how to operate the electric oven).
5. Operate the oven for about 30 minutes.
6. Turn off your oven; (See section on how to operate the electric oven).

Grill oven

1. Take all baking trays and the wire shelves out of the oven.
2. Close the oven door.

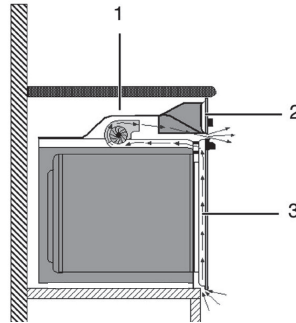
3. Select the highest grill power; (See section on how to operate the grill).
4. Operate the grill about 30 minutes.
5. Turn off your grill; (See section on how to operate the grill).



Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

Final check: Check the functions.

For appliances with a cooling fan



The built-in cooling fan cools both the built-in cabinet and the front of the appliance.

- 1 Cooling fan
- 2 Control panel
- 3 Door



Please note that the cooling fan may continue to run well after the oven has been switched off. The duration is dependent on the selected operating temperature. This is a built-in safety feature to ensure that your oven is cooled down correctly. To reduce the cooling fan running time, the oven door may be left ajar after the oven has been switched off. Please be cautious of hot surfaces.

4. How to use the oven

General information on baking, roasting and grilling

**DANGER:**

Be careful when opening the oven door as steam may escape. Exiting steam can scald your hands, face and/or eyes

Tips for baking

Use non-sticky coated appropriate metal plates or aluminum vessels or heat-resistant silicone moulds.

Make best use of the embossed oven shelf runners.

Place the baking mould in the middle of the shelf.

Select the correct embossed oven shelf runner position before turning the oven or grill on. Do not change the shelf position when the oven is hot.

Keep the oven door closed.

Tips for roasting

Treating whole chicken, turkey and large pieces of meat with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.

It takes about 15 to 30 minutes longer to roast meat with bones when compared to roasting the same size of meat without bones.

Each centimeter of meat thickness requires approximately 4 to 5 minutes of cooking time.

Leave meat in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and does not run out when the meat is cut.

Fish should be placed on the middle or lower shelf in a heat-resistant plate.

Tips for grilling

When meat, fish and poultry are grilled, they quickly brown, develop a crust and do not dry out quickly. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with high water content such as tomatoes and onions.

Distribute the pieces to be grilled on the wire shelf or in the baking tray on the wire shelf so that the space covered does not exceed the size of the grill element.

Slide the wire shelf or baking tray into the desired level of the oven. If you are grilling on the wire shelf, slide the baking tray to the lower rack to collect any fats. Add some water in the tray for easy cleaning.



Foods that are not suitable for grilling create a fire risk. Only grill food which is suitable for intensive grilling heat.

Do not place the food too far in towards the back of the grill. This is the hottest area and fatty food may catch fire.

How to operate the electric oven

- 1 ON/OFF key
- 2 Programme selection key
- 7 Temperature-time adjustment key
- 8 Menu key

1. Press On/Off button (1) for approximately 1 second to switch on the oven.



Warning: Do not put metal items such as forks, knives or saucepan covers into your oven since they can get very hot.

Select temperature and operating mode

Once the oven is switched on, the blank function display appears.



When the display is in this mode, the cooking time, end of cooking time and Booster (quick heating) function can be set.

The oven will switch off automatically within 10 seconds if no oven setting is made on this screen.

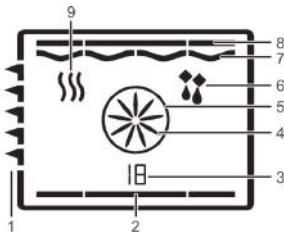
1. Press \triangle or ∇ (2) to select the desired operating mode.
 2. Press “+” or “-” keys (7) to set the desired temperature.
- » Your oven will readily start operating in the desired function and will increase the inner temperature to the set temperature.
- » If the temperature is not set before, then the recommended temperature for the set function will be displayed in the temperature screen.

Function table:

Function table indicates the functions that can be used in the oven and their respective maximum and minimum temperatures.

- 3 Function number
- 4 Boost fan
- 5 Boost heater
- 6 Operating with fan position
- 7 Grill heater
- 8 Top heater
- 9 Keep warm

Function table	Recommended temperature (°C)	Temperature range (°C)
Static	200	40-280
Static + Fan	175	40-280
Fan heating	180	40-280
3 D Function	205	40-280
Pizza Function	210	40-280
Thermofan	180	160-220
Full Grill	280	40-280
Bottom heating	180	40-220
Keep warm	80	40-100
Defrost	-	-



- 1 Shelf positions
- 2 Bottom heater

The maximum adjustable cooking time in modes (except warming) is limited to 6 hours for safety reasons. The programme will be cancelled in case of power failure, if so reprogramme the oven.

While making any adjustment, related symbols on the clock will flash.

The current time cannot be set while the oven is operating in any of the functions, or if semi-automatic or full automatic programming is made on the oven

Switching off the electric oven

Press On/Off key (1) for about 2 second to switch off the oven.

Operating modes

1. Top and bottom heating (Static)



Food is heated simultaneously from the top and bottom.

Suitable for cakes, pastries, or cakes and casseroles in baking moulds. Cook with one shelf only. No tray.

2. Fan supported bottom/top heating



Hot air heated by the bottom and top heaters is evenly distributed throughout the oven rapidly by means of the fan. Cook with one shelf. No tray.

3. Thermofan Heating



Warm air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan.

Suitable for cooking your meals on different shelf levels. Suitable for cooking with two trays.

4. "3D" function



Top heating, bottom heating and fan assisted heating are in operation.

Food is cooked evenly and quickly all around. Cook with one shelf only.

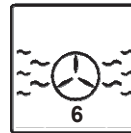
5. Pizza function



The bottom heating and fan assisted heating are in operation. No tray in the oven.

Suitable for baking pizza on a shelf.

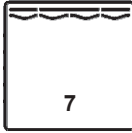
6. Eco fan heating



Warm air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan.

Suitable for baking biscuits and cakes. Use one or two trays in the oven.

7. Full grill

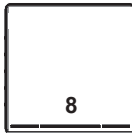


The large grill at the ceiling of the oven is in operation. It is suitable for grilling large portions of meat.

Place big or medium-sized portions in the correct shelf position under the grill heater for grilling.

Set the temperature to maximum level.
Turn the food after half of the grilling time.

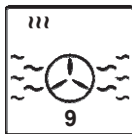
8. Bottom heating



Only the bottom heating element of the oven is in operation.

Suitable for subsequent browning of food from the bottom. Use shelf. No tray in oven.

9. Keep warm



Fan heating between 40-100 °C.

Used for keeping food at a temperature ready for serving for a long period of time.

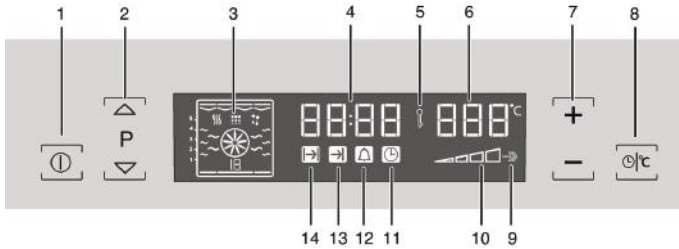
10. Operating with fan



The oven is not heated. Only the fan (in the rear wall) is in operation.

Suitable for thawing frozen granular food slowly at room temperature and cooling down cooked food.

How to operate the oven control unit

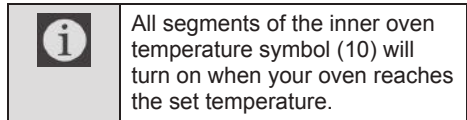


- 1 On/Off key
- 2 Programme selection key
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- 8 Menu key
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- 10 Oven Inner Temperature symbol
- 11 Clock symbol
- 12 Alarm symbol
- 13 End of Cooking Time symbol
- 14 Cooking Time symbol

Enable semi-automatic operation

In this operation mode, you may adjust the time period during which the oven will operate (cook time).

1. Press On/Off button (1) to switch on the oven.
2. Press \wedge or \vee (2) to select the desired operating mode (function).
3. When the oven is switched on, press Menu button (8) with short intervals to activate the Cooking Time symbol (14).
4. Press "+" or "-" keys (7) to set the cooking time.
 - » Cooking time symbol (14) remains lit after setting the cooking time.
5. Put your dish into the oven.
6. Press "+" or "-" keys (7) to set the cooking temperature.
 - » The oven will be heated up to the set temperature and will maintain this temperature until the end of the cooking time you selected. The oven lamp is lit during the cooking process.




7. After the cooking process is completed, "End" appears on the display and the alarm sounds.
8. Press Menu (8) or On/Off (1) key to silence the alarm.
 - » Alarm is silenced, oven is switched off automatically and the current time is displayed.

Switch on fully automatic operation


In this operation mode you can adjust cooking time and end of cooking time.

1. Press On/Off key (1) to switch on the oven.
2. Press (2) to select the desired operating mode.
3. Press Menu key (8) with short intervals to activate the Cooking Time symbol (14).
4. Press "+" or "-" keys (7) to set the cooking time. (In minutes on timer)
5. Press Menu key (8) with short intervals to activate the End of Cooking Time symbol (13).
6. Press "+" or "-" keys (7) to set the end of cooking time. (Real time on timer).
 - » After setting the end of cooking time, End of Cooking Time symbol (13) remains lit.
7. Put your dish into the oven.
8. Press "+" or "-" keys (7) to set the cooking temperature.
 - » The oven timer automatically calculates the startup time for cooking by deducting the cooking time from the end of the cooking time you have set. The selected operation mode is activated when the startup time of cooking has come and the oven is heated up to the set temperature. It maintains this temperature until the end of cooking time. The oven lamp is lit during the cooking process.

9. After the cooking process is completed, "End" appears on the display and the alarm sounds.
10. Press Menu (8) or On/Off (1) key to silence the alarm.
 - » The alarm is silenced, oven is switched off automatically and the current time is displayed. Oven lamp turns off.

	To cancel the semi-automatic or automatic programming after having set them, reset the cooking time.
---	--

Setting the booster (Quick Pre-heating)
Use Booster (Rapid Pre-heating) function to make the oven reach the desired temperature faster.


	Booster can be set only when the oven is operating. Booster cannot be selected in defrosting and cleaning positions. Booster settings will be cancelled in case of a power outage.
---	--

1. Press Menu key (8) with short intervals until Booster (Quick pre-heating) symbol (9) is activated.
 - » "OFF" will appear on the display.
2. Press "+" (7) to activate the Booster function.
 - » Once the Booster is activated, 'On' will appear on the display and the Booster symbol will remain lit.
 - » Booster symbol disappears as soon as the oven reaches the desired temperature and oven resumes operating in the function it was in before the Booster function.
3. To deactivate the Booster function, press Menu key (8) with short intervals until Booster symbol (9) is activated.
 - » "On" will appear on the display.
4. Press "-" (7) deactivate the Booster function.
 - » "OFF" will appear on the display.

Using the keylock

Activating the keylock


You can prevent oven from being used by activating the Keylock function.

	Keylock can be used either when the oven is operating or not. Oven can be switched off by keeping the On/Off key (1) pressed for 2 seconds even when the keylock is activated while the oven is operating.
---	--

1. Press the menu key (8) with short intervals until the Keylock symbol (5) is activated.
 - » "OFF" will appear on the display.
2. Press '+' key (7) to activate the keylock.
 - » Once the keylock is activated, "On" appears on the display and the Keylock symbol remains lit.

Deactivate the keylock

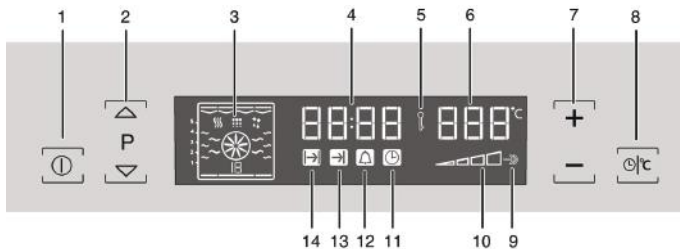
1. Press the key (8) to activate the Keylock symbol (5).
 - » "On" will appear on the display.
2. Press '-' key (7) to deactivate the keylock.
 - » Once the keylock is deactivated, "OFF" appears on the display and Keylock symbol (5) disappears.

	Oven keys are not functional when the Keylock function is activated. Keylock settings will not be cancelled in case of a power outage.
---	--

Using the clock as an alarm

You can use the clock of the appliance for any warning or reminder apart from the cooking programme.

The alarm clock has no influence on the functions of the oven. It is only used as a warning. The alarm function is useful when you want to turn food in the oven at a certain point in time.



- 1 On/Off key
- 2 Programme selection key
- 3 Function display
- 4 Time Indicator Field
- 5 Keylock symbol
- 6 Temperature Indicator field
- 7 Temperature-Time Adjustment (+ and -) key
- 8 Menu key
- 9 Booster (rapid pre-heating) indicator
- 10 Oven Inner Temperature symbol
- 11 Clock symbol
- 12 Alarm symbol
- 13 End of Cooking Time symbol
- 14 Cooking Time symbol

To set the alarm

1. Press Menu key (8) with short intervals until the Alarm symbol (12) is activated
 2. Press "+" or "-" keys (7) to set the alarm time.
- » The alarm symbol remains lit after setting the alarm time.
3. After the alarm time is finished, the alarm symbol will start flashing and an alarm signal is heard.
 4. Press any key to stop the alarm.

To cancel the alarm:

1. Press Menu key (8) with short intervals until the alarm symbol (12) is activated.
2. Press "-" key (7) until "0.00" appears on the display.

Using the clock as an alarm

	The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at a certain point in time. The alarm clock will give a signal once the time you set is over.
	The maximum alarm time can be 23 hours and 59 minutes.
	The alarm clock can be used when the oven is operating or not operating.

How to operate the grill

	WARNING Open oven door to grill stop position during grilling. Hot surfaces may cause burns!
---	---

Switching on the grill



1. Press On/Off key (1) for about 1 second to switch on the oven.
2. Press \triangle or ∇ (2) to set the grill function.
3. Press '+' or '-' keys (7) to set the desired temperature.

Switching off the grill

1. Press On/Off key (1) for about 2 seconds to switch off the oven.

Shelf positions

- Grill performance will decrease if the wire shelf rests against the rear part of the oven. Slide the shelf to the front section of the oven and position it with the help of the door in order to obtain the best grill performance.

	Foods that are not suitable for grilling create a fire risk. Only grill food which is suitable for intensive grilling heat. Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.
	Do not use the top embossed runner for grilling.

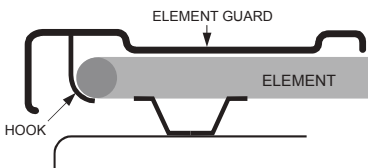
5. Maintenance and care

General information

- Clean the appliance thoroughly after each use, making it easier to remove cooking residues and helps prevent these from burning on the next use of the appliance.
- Wipe down the cabinet, door, control panel, trims and handles with a damp, hot soapy cloth.
- Use only liquid household cleaners and avoid abrasive powders, scouring pads and caustic cleaners.
- Rinse and wipe down with a clean cloth.

Cleaning the oven

- Open the oven door and allow the oven to cool down.
- Clean the oven with a damp, hot soapy cloth. Do not use a steam cleaner.
- It may be necessary to soak burnt soils with a liquid cleaner to soften them before scrubbing them with a nylon brush or scouring sponge.
- Heavy soils on the bottom of the oven may require overnight soaking under a sponge liberally sprinkled with household ammonia. Remove the soil the following morning by washing normally.
- Always ensure that any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe these parts clean, paying attention to sweep in one direction.
- For your convenience, the shelves and the bake element guard may be removed to improve access. After cleaning fit the bake element guard into the guard clips. (see diagram)
- **Note: For both safety and performance reasons the oven should not be operated without the oven element guard in place.**



Do not use steam cleaners for cleaning, there is a risk of an electric shock.

Cleaning the hob plates

For solid plates :See Page 24 of this owner's manual.

For Ceran smooth top: See page 26 of this owners manual.



DANGER **Risk of electric shock!**

Switch off the electricity before cleaning the appliance to avoid an electric shock.



DANGER **Hot surfaces may cause burns!**

Allow the appliance to cool down before you clean it.



The surface may get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powder/cream or any sharp objects. Do not use any harsh abrasive cleaners or sharp metal scrapers to clean the oven door and glass since they can scratch the surface, destroy the glass and could result in the glass shattering.

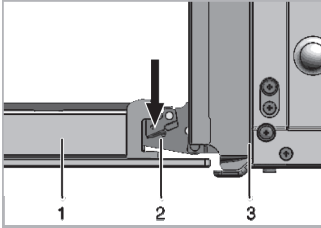
Future Transportation

- Keep the appliances original carton and transport the appliance in it. Follow the instructions on the carton. If you do not have the original carton, pack the appliance in bubble wrap or thick cardboard and tape it securely.
- To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.
- Do not use the door or handle to lift or move the appliance.

Removing the oven door

Lift-off oven door

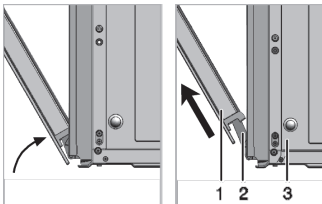
The oven door may be removed to improve oven access during cleaning.



- 1 Front door
- 2 Hinge
- 3 Oven

Removing the oven door

1. Open the front door (1).
2. Open the clips at the hinge housing (2) on the right and left hand sides of the front door by lifting them up. Hold the door on both sides and then close the door and lift the door up to remove it. Refitting is the reversal of removing.



	Steps carried out during the removal process should be carried out in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.
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Oven light

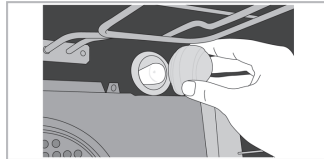
The oven light is switched on by the **multifunction selector** switch and switches off when the knob is returned to **0**.

Replacing the oven light bulb

 	DANGER: Before replacing the oven lamp, ensure that the appliance is disconnected from mains and cooled down to avoid the risk of an electrical shock. Hot surfaces may cause burns!
	The oven lamp is a special electric light bulb that can resist up to 300°C. See Technical specifications for details. Oven lamps can be obtained from Authorised Service Agents.
	Position of lamp might vary from the figure.

To replace a faulty light bulb, proceed as follows:

1. Disconnect the product from mains.
2. Turn the glass cover counter clockwise to remove it.



3. Remove the oven lamp by turning it counter clockwise and replace it with the new one.
4. Install the glass cover.



6. Troubleshooting

Oven emits steam when it is in use.	
It is normal that steam escapes during operation	>>> This is not a fault.
The appliance emits metal noises while heating and cooling.	
When the metal parts are heated, they may expand and cause noise.	>>> This is not a fault.
The appliance does not operate.	
The mains distribution board has tripped.	>>> Check the mains distribution board for tripped circuit breakers.
The appliance is not plugged into the wall socket.	>>> Check the plug connection.
The wall switch is not on.	>>> Check the wall switch is on.
Buttons/knobs/keys on the control panel do not function.	>>> Keylock may be enabled. Please disable it. (See: Using the keylock)
Oven light does not work.	
Oven lamp is defective.	>>> Replace oven lamp.
Power is cut.	>>> Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.
Oven does not heat.	
Function and/or Temperature are not set	>>> Set the function and the temperature with the Function and/or Temperature knob/key.
Power is cut.	>>> Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.

Owner's responsibility

Since the following are not factory faults, they are the owner's responsibility.

- Damage to exterior finish.
- Breakage of glass and other components.
- Replacement of the light bulb.
- Damage through improper use or installation of the appliance.
- Damage caused by moving the appliance.

	If you have followed the instructions and still have a problem, contact the nearest Defy Technical Support Centre. They will be able to advise you on any aspect of the product or send a qualified technician to repair it. Never attempt to repair a defective appliance yourself.
	Remember that you may be charged for a service call even during the warranty period if the fault is due to or caused by any of the above.

7. Service Centres

South African Service Agents:

BLOEMFONTEIN

160 Long Street, Hilton, Bloemfontein 9301
Tel: 051 400 3900
Bloemfontein.Service@defy.co.za

CAPE TOWN

5A Marconi Rd. Montague Gardens, 7441
Tel: 021 526 3000
CapeTown.Service@defy.co.za

DURBAN

135 Teakwood Road, Jacobs,
Durban, 4052
Tel: 086 100 3339
Durban.Service@defy.co.za

EAST LONDON

Robbie de Lange Road, Wilsonia,
East London, 5201
Tel 043 745 1129
EastLondon.Service@defy.co.za

JOHANNESBURG

Cnr. Mimetes & Kruger Sts. Denver ext.12
Johannesburg, 2094
Tel: 011 621 0200 or 011 621 0300
Gauteng.Service@defy.co.za

POLOKWANE

87 Nelson Mandela Drive, Superbia 0699
Tel: 0152 92 1166 / 7 / 8 / 9
Polokwane.Service@defy.co.za

PORT ELIZABETH

112 Patterson Road, North End, Port Elizabeth
6001
Tel: 041 401 6400
PortElizabeth.Service@defy.co.za

PRETORIA

Block A1 Old Mutual Industrial Park,
Cnr. D.F.Malan Drive & Moot Str. Hermanstad,
0082
Tel: 012 377 8300
Pretoria.Service@defy.co.za

Sub-Saharan Africa Service Agents:

ZAMBIA: SOUTHGATE INVESTMENTS LTD

Plot 1606, Sheki Sheki Road
P.O. Box 33681
Lusaka, 10101, Zambia
Tel: +260 0211 242332/3
Fax: +260 0211 242933
sgiservicecentre@microlink.zm

NAMIBIA: ATLANTIC DISTRIBUTORS (PTY) LTD

10 Tienie Louw Street, Northern Industrial Area
P.O. Box 21158, Windhoek, Namibia
Tel: (061) 216162
Fax: (061) 216134
atlantic@mweb.com.na

ZIMBABWE: TRADECOMAFRICA

Trade Com Africa, 183 Loreley Crescent
Msasa, Harare, Zimbabwe
Tel: +263 4 486165/6
Cell: +263 772 469010
Cell: +263 772 469011

BOTSWANA: RAY MORGAN AGENCIES

RMA Service Centre, Plot 48, East Gate
Gaborone International Commerce Park
Kgale View, Gaborone
Botswana
Tel: +267 390 3996 / 390 3912
Fax: +267 318 7376
Cell: +267 7134 6539
service@rma.co.bw; raja@rma.co.bw

SWAZILAND: LYND'S DISTRIBUTORS

P.O Box 716, Mbabane, Swaziland, H100
Tel: (00268) 2515 4310/8
Fax: (00268) 2518 4318

MOZAMBIQUE: COOL WORLD. LDA

Rua da Resistencia No. 97B R/C
Cell: +258 84 44 61 234
coolworldlda@hotmail.com
Nosso Show Room
Av: da Industrias, Parcela No.735 * 735A
Machava, Maputo

OTHER AREAS ARE SERVICED BY OVER 200 AUTHORISED SERVICE AGENTS. PLEASE CONSULT THE NEAREST REGIONAL DEFY SERVICE CENTRE FOR DETAILS.

8. Warranty

This certificate is issued by DEFY APPLIANCES (PTY) LTD manufacturers of Defy and Ocean products, hereinafter the Company, to the original purchaser only, of the appliance described on the certificate and shall constitute the only warranty given in respect of this appliance.

The Company warrants to the original purchaser that for a period of TWO YEARS from date of purchase the appliance is free from defect under normal domestic use, both in workmanship and material, subject to the following conditions.

1. Repair or replacement of any part of this appliance, found by the Company to be defective, shall be at the election of the Company. The Company reserves the right to effect such service through any of its Service Divisions or Authorised Service Dealers. The cost of such service shall be borne by the Company in full, provided that the appliance is located no further than 50 km from a Company Service Centre or an Authorised Service Dealer. Where the appliance is located beyond the 50 km radius, the purchaser shall be liable for the standard travelling charges, as determined by the Company.

CARRY IN SERVICE Microwave ovens, Compact cookers and small appliances are repaired in our service centres and are not collected from the customers home. Faulty units must be delivered to the purchasing dealer or to the nearest Company Service Centre for warranty repairs.

2. Rusted or corroded plates, vitreous enamelware, fuses and lamps are specifically excluded from these warranties. It is an express condition of these warranties that the purchaser takes due care and attention in the use and maintenance of the appliance. Abuse, misuse in conflict with operating instructions, connection to incorrect voltages and subjection to commercial use shall release the Company from its obligations.

3. This warranty shall become void and cease to operate if the appliance is dismantled by, or any repairs to the appliance are effected by any persons not duly authorised by the Company, or if substitute parts not approved by the Company are used in the appliance, or if the serial number of the appliance is removed.

4. The Company shall not be responsible for damages resulting from fire, flood, civil disturbances or any Act of God. The Company shall not, in terms of these warranties be responsible nor held liable for any consequential loss or damage of any kind caused by or due to the failure or malfunction of the appliance. The Company shall not be responsible for damages caused by insect and/or animal infestation.

5. The Company shall not be responsible for transportation or other costs other than those incurred within the provisions of Point 1 of this Certificate.

6. For warranties in the Republic of South Africa and Sub-Saharan Africa, please contact your nearest Defy office. Please refer to the previous page for respective South African service agents and Sub-Saharan Africa service agents.

7. Where service is requested under warranty and no fault or defect can be found by the Company, all costs incurred will be for the purchaser's account.

8. This Certificate as well as your invoice will serve as proof of purchase. For the purpose of warranty, it will be essential to produce this Certificate and invoice. Failure to do so, will render the purchaser liable for service costs.

KEEP THIS CERTIFICATE AND SALES INVOICE AS PROOF OF PURCHASE FOR WARRANTY PURPOSES.